

SOME THINGS THAT COUNT

"JUST HOW" TO COOK THE TOUGH FOWL

Much Variety Can Be Had by Using the Fowl for Soups, Stews, Gravies, Pies and Many Other Acceptable Dishes.

By Adelaide Beverly Stryker, B. S., Teacher at Barnard School for Girls.

A SERIES OF "JUST HOW TO COOK" ARTICLES WILL APPEAR IN THIS DEPARTMENT FOR SEVERAL WEEKS. THESE ARTICLES WILL COVER THE SUBJECTS OF COST AND COOKING AND NUTRITION.

LETTERS FROM READERS WITH FURTHER SUGGESTIONS FOR COOKING AND BUYING WILL BE PUBLISHED ON THIS PAGE.

Fowls and chickens bring different prices in the market. Fowl brings the lower price because the hard feet, ossified end of the breast bone and presence of hair show it to be an older bird than the chicken. The name chicken is given to poultry until it is one year old, after which it is called fowl in the markets. Though fowls are larger and tougher than chickens, their flesh is as nutritious as that of the younger bird.

In selecting a fowl, choose one which is plump and smooth. There is usually a large amount of fat in the fowl, and if this is saved and fried out it makes a most valuable contribution to the family larder.

TO PREPARE FOR ROASTING.

Remove pinfeathers, since, take out tendons, draw skin back from the neck, cut off the neck close to body, make incision between the legs, and through this opening draw the entrails. Draw windpipe and crop through the neck opening. Wash the inside of the bird with a cloth wrung out of cold water and remove all clots of blood. Stuff, sew up opening, truss, sprinkle with salt and pepper, dredge with flour, place on roaster and cook in a very hot oven. Allow fifteen minutes to every pound when roasting a tender chicken.

LONG, SLOW COOKING.

Long, slow cooking is required to make tender the flesh of the fowl, but if this cooking is carefully done the flavor is not spoiled. A simple method for steaming the fowl is to place muffin rings in the bottom of a saucepan, which has a tight fitting cover. Place the fowl on these rings and cover them with hot water to which is added a little salt. Cover the saucepan closely and steam the fowl slowly over a low gas flame until it is tender, turning the fowl several times during the cooking. It will usually take one and one-half hours to thoroughly cook the fowl. If your kitchen equipment does not contain muffin rings, use some other simple device for raising the fowl out of the water and off the bottom of the saucepan. Care must be taken so that the water does not boil away while the fowl is steaming.

For a small family of two or three persons hardly any kind of meat can be bought to better advantage for the needs of the household than a fowl, for it can be made up into so many different dishes, and for this reason afford much variety when a roast of lamb or beef would become monotonous. The recipes for devilled bones, creamed chicken and luncheon chicken can all be prepared from a steamed fowl or from leftover roast fowl or fricassee. These appetizing dishes are most satisfactory for luncheon, breakfast, the chafing dish or a simple dinner for two. The meat of a steamed fowl can be made up into tempting chicken salad, chicken patties, chicken à la King, and so on down the entire list of attractive dishes which tempt one's purse in the restaurants. With a little time and special care about seasoning any interested housekeeper can be a successful chef. A good, plump fowl is certainly a friend to the housekeeper, giving her household nutrition and lessening the price of the butcher's bill.



READY FOR ROASTING.

STEAMED AND ROASTED FOWL, \$1.02.

Four pounds fowl, at 22 cents a pound 88
Two cups butter, 22 110
One-third cupful or one-sixth pound butter 67
One onion, one-half cup boiling water, salt, pepper, sage and flour for dredging 62
Total \$1.02

Select a nice, plump fowl, about three or four pounds in weight. Clean, singe and stuff as for roast chicken, sprinkle with salt and pepper and rub the surface with butter. Place on rack or muffin rings in a saucepan, having enough water to cover rack or rings, and cover saucepan closely. Steam about two hours, or until the fowl is tender. Be careful water does not evaporate during cooking. When fowl is tender remove from saucepan, dredge with flour and place in dripping pan and roast in oven until the fowl is brown. Cover the bottom of the dripping pan with boiling water and baste the fowl frequently while it is browning.

A SIMPLE STUFFING.

Three cupfuls breadcrumbs, one-third cupful butter, one onion, one-third of a cup of boiling water, salt pepper and sage.

Season crumbs and then pour over them water in which butter has been melted.

A GRAVY.

Pour off the liquid from the dripping pan in which the fowl has been roasted. Add stock in which giblets, neck and tips of wings have been cooked. Thicken with flour and cold water mixed together

THE SCHOOL OF MOTHERCRAFT
Removed to
330 West End Avenue
(Near 76th St.)
EXTENSION CLASSES BEGIN OCT. 20-25
In Home-making, Dietetics, Biology, Care of Infants, Kindergarten in the Home.

and season with salt and pepper, and add chopped giblets if desired.

BULGARIAN CHICKEN, 83 CENTS.

Small fowl, three and one-half pounds, 77
Two small onions and one tomato, 62
One green pepper, 63
Four tablespoonfuls flour, one teaspoonful thyme, one and one-half teaspoonfuls salt and one-quarter teaspoonful black pepper 91
Total 83

Clean, singe and cut up fowl into pieces. Brown in its own fat or butter over a hot fire, turning constantly until it is well browned. Then remove it from the fat and fry in the remaining fat two small onions, chopped fine. While browning shake in one-quarter teaspoonful of black pepper. Return the browned fowl to the fat and onions; add one cupful of hot water; peel and cut up one tomato; add to other ingredients and bring mixture to a boil and simmer about five minutes. Then add one and one-half teaspoonfuls of salt and one whole green pepper for flavor; cover the fowl with boiling water and let it simmer for about one and a half hours, or until the fowl is tender. Before removing from fire, dredge with four tablespoonfuls of flour, mixed smooth with a little cold water. Add one teaspoonful of thyme, cook until thick, then serve.

CHICKEN FRICASSEE, \$1.005.

Four pounds fowl, 88
Salt, pepper, four tablespoonfuls flour and four for dredging, 62
Bread for toast, 62
Pork fat, 64
Three tablespoonfuls butter, 65
Total \$1.005

Clean, singe and cut up a fowl. Put it in a kettle, cover it with boiling water and cook slowly until it is tender, adding salt to the water. Remove cut up fowl from kettle, sprinkle with salt and pepper, dredge with flour and brown in pork fat. Arrange pieces of fowl on toast. Pour over them a brown sauce made as follows: Reduce stock in which fowl was cooked to two cups, strain and remove fat. Add four three tablespoonfuls of butter, add four tablespoonfuls of flour and pour on slowly one and a half cupfuls of stock; stir until it is thick and season it with salt and pepper. Be careful to brown the butter before adding the flour in order to give the sauce the desired brown color.

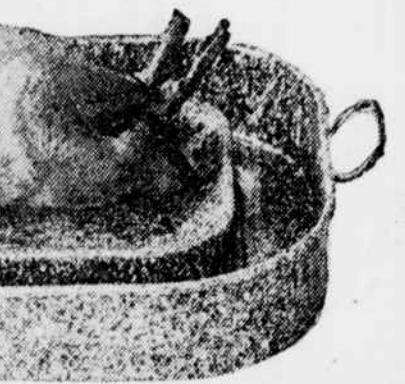
MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.



READY FOR ROASTING.

STEAMED AND ROASTED FOWL, \$1.02.

Four pounds fowl, at 22 cents a pound 88
Two cups butter, 22 110
One-third cupful or one-sixth pound butter 67
One onion, one-half cup boiling water, salt, pepper, sage and flour for dredging 62
Total \$1.02

Select a nice, plump fowl, about three or four pounds in weight. Clean, singe and stuff as for roast chicken, sprinkle with salt and pepper and rub the surface with butter. Place on rack or muffin rings in a saucepan, having enough water to cover rack or rings, and cover saucepan closely. Steam about two hours, or until the fowl is tender. Be careful water does not evaporate during cooking. When fowl is tender remove from saucepan, dredge with flour and place in dripping pan and roast in oven until the fowl is brown. Cover the bottom of the dripping pan with boiling water and baste the fowl frequently while it is browning.

A SIMPLE STUFFING.

Three cupfuls breadcrumbs, one-third cupful butter, one onion, one-third of a cup of boiling water, salt pepper and sage.

Season crumbs and then pour over them water in which butter has been melted.

A GRAVY.

Pour off the liquid from the dripping pan in which the fowl has been roasted. Add stock in which giblets, neck and tips of wings have been cooked. Thicken with flour and cold water mixed together

THE SCHOOL OF MOTHERCRAFT
Removed to
330 West End Avenue
(Near 76th St.)
EXTENSION CLASSES BEGIN OCT. 20-25
In Home-making, Dietetics, Biology, Care of Infants, Kindergarten in the Home.

wished to be put on record as one of those who would favor having the militant leader in the parade.

The members of the College Women's League, of which Mrs. Charles Tiffany is president, are to act as ushers at the meeting to be held at the Baptist Temple immediately following the parade. They will wear their caps and gowns. The speakers at this meeting are to be the Rev. Anna H. Shaw, Mrs. Carrie Chapman Catt and William A. Prendergast.

The line of march is to be through Bedford avenue, starting at the Union League Club, which is at Dean street; to Lafayette avenue and through Lafayette avenue to the Baptist Temple.

The members of the co-operative committee are Mrs. Frank H. Cothren, Mrs. R. C. Talbot-Perkins, Mrs. H. Edward Dreier, Mrs. Annie E. Merritt, Mrs. William G. Wood, Miss Lillian Garrett, R. C. Beadle and J. P. Coughlin.

Clean, singe and cut up fowl into pieces. Brown in its own fat or butter over a hot fire, turning constantly until it is well browned. Then remove it from the fat and fry in the remaining fat two small onions, chopped fine. While browning shake in one-quarter teaspoonful of black pepper. Return the browned fowl to the fat and onions; add one cupful of hot water; peel and cut up one tomato; add to other ingredients and bring mixture to a boil and simmer about five minutes. Then add one and one-half teaspoonfuls of salt and one whole green pepper for flavor; cover the fowl with boiling water and let it simmer for about one and a half hours, or until the fowl is tender. Before removing from fire, dredge with four tablespoonfuls of flour, mixed smooth with a little cold water. Add one teaspoonful of thyme, cook until thick, then serve.

Clean, singe and cut up a fowl. Put it in a kettle, cover it with boiling water and cook slowly until it is tender, adding salt to the water. Remove cut up fowl from kettle, sprinkle with salt and pepper, dredge with flour and brown in pork fat. Arrange pieces of fowl on toast. Pour over them a brown sauce made as follows: Reduce stock in which fowl was cooked to two cups, strain and remove fat. Add four three tablespoonfuls of butter, add four tablespoonfuls of flour and pour on slowly one and a half cupfuls of stock; stir until it is thick and season it with salt and pepper. Be careful to brown the butter before adding the flour in order to give the sauce the desired brown color.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

Clean, singe and cut up a fowl. Put it in a kettle, cover it with boiling water and cook slowly until it is tender, adding salt to the water. Remove cut up fowl from kettle, sprinkle with salt and pepper, dredge with flour and brown in pork fat. Arrange pieces of fowl on toast. Pour over them a brown sauce made as follows: Reduce stock in which fowl was cooked to two cups, strain and remove fat. Add four three tablespoonfuls of butter, add four tablespoonfuls of flour and pour on slowly one and a half cupfuls of stock; stir until it is thick and season it with salt and pepper. Be careful to brown the butter before adding the flour in order to give the sauce the desired brown color.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

wished to be put on record as one of those who would favor having the militant leader in the parade.

The members of the College Women's League, of which Mrs. Charles Tiffany is president, are to act as ushers at the meeting to be held at the Baptist Temple immediately following the parade. They will wear their caps and gowns. The speakers at this meeting are to be the Rev. Anna H. Shaw, Mrs. Carrie Chapman Catt and William A. Prendergast.

The line of march is to be through Bedford avenue, starting at the Union League Club, which is at Dean street; to Lafayette avenue and through Lafayette avenue to the Baptist Temple.

The members of the co-operative committee are Mrs. Frank H. Cothren, Mrs. R. C. Talbot-Perkins, Mrs. H. Edward Dreier, Mrs. Annie E. Merritt, Mrs. William G. Wood, Miss Lillian Garrett, R. C. Beadle and J. P. Coughlin.

Clean, singe and cut up fowl into pieces. Brown in its own fat or butter over a hot fire, turning constantly until it is well browned. Then remove it from the fat and fry in the remaining fat two small onions, chopped fine. While browning shake in one-quarter teaspoonful of black pepper. Return the browned fowl to the fat and onions; add one cupful of hot water; peel and cut up one tomato; add to other ingredients and bring mixture to a boil and simmer about five minutes. Then add one and one-half teaspoonfuls of salt and one whole green pepper for flavor; cover the fowl with boiling water and let it simmer for about one and a half hours, or until the fowl is tender. Before removing from fire, dredge with four tablespoonfuls of flour, mixed smooth with a little cold water. Add one teaspoonful of thyme, cook until thick, then serve.

Clean, singe and cut up a fowl. Put it in a kettle, cover it with boiling water and cook slowly until it is tender, adding salt to the water. Remove cut up fowl from kettle, sprinkle with salt and pepper, dredge with flour and brown in pork fat. Arrange pieces of fowl on toast. Pour over them a brown sauce made as follows: Reduce stock in which fowl was cooked to two cups, strain and remove fat. Add four three tablespoonfuls of butter, add four tablespoonfuls of flour and pour on slowly one and a half cupfuls of stock; stir until it is thick and season it with salt and pepper. Be careful to brown the butter before adding the flour in order to give the sauce the desired brown color.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

Clean, singe and cut up a fowl. Put it in a kettle, cover it with boiling water and cook slowly until it is tender, adding salt to the water. Remove cut up fowl from kettle, sprinkle with salt and pepper, dredge with flour and brown in pork fat. Arrange pieces of fowl on toast. Pour over them a brown sauce made as follows: Reduce stock in which fowl was cooked to two cups, strain and remove fat. Add four three tablespoonfuls of butter, add four tablespoonfuls of flour and pour on slowly one and a half cupfuls of stock; stir until it is thick and season it with salt and pepper. Be careful to brown the butter before adding the flour in order to give the sauce the desired brown color.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

wished to be put on record as one of those who would favor having the militant leader in the parade.

The members of the College Women's League, of which Mrs. Charles Tiffany is president, are to act as ushers at the meeting to be held at the Baptist Temple immediately following the parade. They will wear their caps and gowns. The speakers at this meeting are to be the Rev. Anna H. Shaw, Mrs. Carrie Chapman Catt and William A. Prendergast.

The line of march is to be through Bedford avenue, starting at the Union League Club, which is at Dean street; to Lafayette avenue and through Lafayette avenue to the Baptist Temple.

The members of the co-operative committee are Mrs. Frank H. Cothren, Mrs. R. C. Talbot-Perkins, Mrs. H. Edward Dreier, Mrs. Annie E. Merritt, Mrs. William G. Wood, Miss Lillian Garrett, R. C. Beadle and J. P. Coughlin.

Clean, singe and cut up fowl into pieces. Brown in its own fat or butter over a hot fire, turning constantly until it is well browned. Then remove it from the fat and fry in the remaining fat two small onions, chopped fine. While browning shake in one-quarter teaspoonful of black pepper. Return the browned fowl to the fat and onions; add one cupful of hot water; peel and cut up one tomato; add to other ingredients and bring mixture to a boil and simmer about five minutes. Then add one and one-half teaspoonfuls of salt and one whole green pepper for flavor; cover the fowl with boiling water and let it simmer for about one and a half hours, or until the fowl is tender. Before removing from fire, dredge with four tablespoonfuls of flour, mixed smooth with a little cold water. Add one teaspoonful of thyme, cook until thick, then serve.

Clean, singe and cut up a fowl. Put it in a kettle, cover it with boiling water and cook slowly until it is tender, adding salt to the water. Remove cut up fowl from kettle, sprinkle with salt and pepper, dredge with flour and brown in pork fat. Arrange pieces of fowl on toast. Pour over them a brown sauce made as follows: Reduce stock in which fowl was cooked to two cups, strain and remove fat. Add four three tablespoonfuls of butter, add four tablespoonfuls of flour and pour on slowly one and a half cupfuls of stock; stir until it is thick and season it with salt and pepper. Be careful to brown the butter before adding the flour in order to give the sauce the desired brown color.

MADE-OVER CHICKEN DISHES.

DEVILLED BONES, 46 CENTS.

One and one-half pounds cooked fowl, 33
One cupful stock, 33
Two tablespoonfuls butter, 62
One tablespoonful Chili sauce, one tablespoonful Worcestershire sauce, one teaspoonful mixed mustard, parsley, salt, pepper, flour and cayenne, 10
Total 46
(For four persons.)
Melt the butter, add Chili sauce, Worcestershire sauce, mustard and cayenne pepper. Cut four small gashes in each piece of fowl, sprinkle with salt and pepper, dredge with flour and cook in the seasoned butter until well browned. Pour on the stock, simmer for five minutes and sprinkle with chopped parsley.

CREAMED CHICKEN, 43 CENTS.

One pound fowl, cooked, 67
Two eggs, 22
One and one-half cupfuls milk, 94
Three tablespoonfuls butter, three tablespoonfuls flour, three tablespoonfuls sherry wine or one-half teaspoonful celery salt, salt and pepper 95
Total 43
(For four persons.)
Boil the eggs hard. Cut fowl up in dice. Melt butter, add the flour and stir in slowly the milk, season with salt and pepper. Add eggs (cut up) and fowl and season.

Clean, singe and cut up a fowl. Put it in a kettle, cover it with boiling water and cook slowly until it is tender, adding salt to the water. Remove cut up fowl from kettle, sprinkle with salt and pepper, dredge with flour and brown in pork fat. Arrange pieces of fowl on toast. Pour over them a brown sauce made as follows: Reduce stock in which fowl was cooked to two cups, strain and remove fat. Add four three tablespoonfuls of butter, add four tablespoonfuls of flour and pour on slowly one and a half cupfuls of stock; stir until it is thick and season it with salt and pepper. Be careful to brown the butter before adding the flour in order to give the sauce the desired brown color.